

AMENDMENTS TO THE CLAIMS

1-11. (Cancelled).

12. (Previously Presented) A method for ameliorating or treating an inflammatory bowel disease, comprising

administering a composition comprising galactomannan as an agent for lowering the activity of myeloperoxidase and TNF- α to a patient suffering from said inflammatory bowel disease, wherein said galactomannan is a degraded galactomannan having an average molecular weight of from 8,000 to 50,000 and a viscosity of 10 mPa·s or less, as determined by 0.5 (w/v)% aqueous solution of the degraded galactomannan, and produced by hydrolyzing guar gum with β -mannanase.

13. (Cancelled)

14. (Previously Presented) The method according to claim 12, wherein said galactomannan is administered with a protein.

15. (Previously Presented) The method according to claim 14, wherein the protein is one or more proteins selected from the group consisting of a soy protein, a milk protein, a yolk protein, an albumen protein, a wheat protein and a degraded product thereof.

16. (Cancelled)

17. (Previously Presented) The method according to claim 14, wherein said composition is administered as a liquid food.

18-20. (Cancelled)

21. (Previously Presented) The method according to claim 12, wherein said inflammatory bowel disease is selected from the group consisting of ulcerative colitis, Crohn's disease and intestinal Behçet disease.

22. (Previously Presented) The method according to claim 14, wherein said inflammatory bowel disease is selected from the group consisting of ulcerative colitis, Crohn's disease and intestinal Behçet disease.

23-25. (Cancelled)

26. (Previously Presented) The method according to claim 12, wherein said composition comprises galactomannan and does not comprise arabinogalactan.

27-29. (Cancelled)

30. (New) The method according to claim 12, wherein the degraded galactomannan is produced by a process consisting essentially of hydrolyzing guar gum with β -mannanase.

31. (New) The method according to claim 12, wherein the degraded galactomannan is produced by hydrolyzing guar gum with β -mannanase without further chemical processing.